



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 9 June 2021  
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

661

How many people formally counted in this facility describe themselves as the following gender?

Female: 32

Male: 629

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="0"/>	<input type="text" value="531"/>
<i>ICE Detainees:</i>	<input type="text" value="3"/>	<input type="text" value="373"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="0"/>	<input type="text" value="128"/>

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on June 7, 2021. All population numbers current as of June 9, 2021.

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of June 8, 2021:

- 1- Health Services Administrator
- 2- PA's
- 1- Medical Doctor
- 14 - RNs
- 8 – LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

Logs provided for June 1, 2021- June 5, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to eight detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

**COVID-19 UPDATES:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive case this week, GEO staff and ICE staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of June 10, 2021.

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of June 11, 2021.

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage	
TUESDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetable Rice Tossed Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage	
WEDNESDAY	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage	
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Garden Salad/Dressing White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage	
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage	
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage	
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 05-31-2021

Time: 0300 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X	X		Light out above warmers
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		182
and chemical agent used in Final Rinse	Lunch		155		186
	Dinner		154		181
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		110		112
	Dinner		113		110
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-8.3		37
Record temperatures, Freezer and Walk-ins	PM		-8.9		37.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		64		64
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	120		120		

Signature, Cook Supervisor (AM) [Signature] DATE 05-31

Signature, Food Service Manager [Signature] DATE 6-1-2021

Signature, Cook Supervisor (PM) A. Perry



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 6-1-2021

Time: 0200 ~~0800~~ AM Time: 1400 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft						
Workers reported to work, no open sores						
no skin infections						
no diarrhea						
Kitchen is in good general appearance						
All kitchen equipment operational & clean					Light above warmer	
All tools and sharps inventoried						
All areas secure, lights out, exits locked						
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		161		183	
and chemical agent used in Final Rinse	Lunch		155		180	
	Dinner		151		181	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115		114	200ppm
	Lunch		110		112	200
	Dinner		110		110	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-9.8		36.9	38.6
Record temperatures, Freezer and Walk-ins	PM		-8.9		37.2	37.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		67		67	
Record temperatures, Dry Storage Areas	PM		64		64	
<b>Water Temps &amp; Handwash Areas</b>	AM		PM			
	105-120 °F		105-120 °F			
	112		120			

Alan  
Signature, Cook Supervisor (AM)

6-1-2021  
DATE

A. Perry  
Signature, Cook Supervisor (PM)

Stb  
FOOD SERVICE MANAGER

6-3-2021  
DATE



# FOOD SERVICE UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Date: 06.02

Time: 2300 AM Time: 0645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X	X	X	X	
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		106	191	
and chemical agent used in Final Rinse	Lunch		153	181	
	Dinner		153	180	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200ppm
	Lunch		112	116	200ppm
	Dinner		111	115	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-5.8	38.1	35.6
Record temperatures, Freezer and Walk-ins	PM		-5.1	37.4	37.7
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	60	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

06.02.2021  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

06.03.2021  
DATE





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 06-03-21

**Time:** 0300 AM **Time:** 1230 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft						
Workers reported to work, no open sores						
no skin infections						
no diarrhea						
Kitchen is in good general appearance		X		X		
All kitchen equipment operational & clean		X		X		
All tools and sharps inventoried		X		X		
All areas secure, lights out, exits locked		X		X		
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		150		182	
and chemical agent used in Final Rinse	Lunch		155		186	
	Dinner		155		185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		110	200 ppm
	Lunch		110		112	200 ppm
	Dinner		110		111	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-4.7		38.1	38.9
Record temperatures, Freezer and Walk-ins	PM		-5.1		38.3	38.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68		68	
Record temperatures, Dry Storage Areas	PM		68		68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>			
	105-120 °F		105-120 °F			
	120		120			

Signature, Cook Supervisor (AM)

DATE

06-03-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

6/5/21



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 06-04-21

**Time:** 0240 (AM) **Time:** 7:15 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		✓		X	
All kitchen equipment operational & clean		✓	X		Top Left oven Not
All tools and sharps inventoried		✓		X	turning on
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		151	181	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		151	180	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200ppm
	Lunch		112	115	200ppm
	Dinner		116	114	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-8.0	37.4	37.2
Record temperatures, Freezer and Walk-ins	PM		-8.5	37.8	37.7
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	112	120			

Signature, Cook Supervisor (AM)

06-04-21  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 06-06-21

**Time:** 0400 **AM** **Time:** 1545 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		180
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		150		180
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		111
	Lunch		112		115
	Dinner		112		111
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.5	37.4	36.4
Record temperatures, Freezer and Walk-ins	PM		-9.3	38.6	37.3
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	115	120			

Signature, Cook Supervisor (AM)

DATE

06-06-21

Signature, Cook Supervisor (PM)

6-6-21

FOOD SERVICE MANAGER

DATE

6/7/21

**GEO Aurora ICE**  
**3400 N. Oakland St**

6/7/2021  
7:09:59 AM BCU

Temperature:  
°F

A-1	72.31
A-2	71.12
A-3	70.11
A-4	71.91
B-1	72.31
B-2	73.12
B-3	71.60
B-4	71.91
C-1	71.21
C-2	71.21
C-3	71.60
C-4	72.02
E-1	71.12
E-2	76.41
D-1	72.31
ISOLATION	74.11
PATIENT ROOM	74.21
INTAKE/RECEIVING	71.71



# **Temperature Log** **South Building**

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, June 07, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
6-721	South-A	73.3	104.1		
	South-B	72.1	104.1		
	South-C	71.8	occupied		
	South-D	72.1	104.1		
	South-E	72.0	104.1		
	South-F	73.9	104.2		
	South-G	71.3	104.1		
	South-L	74.5	occupied		
	South-M	74.3	occupied		
	South-N	73.7	104.2		
	South-X	71.6	104.2		
	South-Y	Un occupied			
	South-Z	73.7	104.1		
	South SMU	73.9	105.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, June 07, 2021**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
6-7-21	A-1		104.2						
	A-2		104.2						
	A-3		104.2						
	A-4		104.2						
	B-1		104.1						
	B-2		104.3						
	B-3		104.3						
	B-4		104.3						
	C-1		105.1						
	C-2		105.1						
	C-3		105.3						
	C-4		105.0						
	D-1		104.0				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

**Write Legibly**

**Medical Showers Temperature Log**

Name: Sean Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522

Tub Room